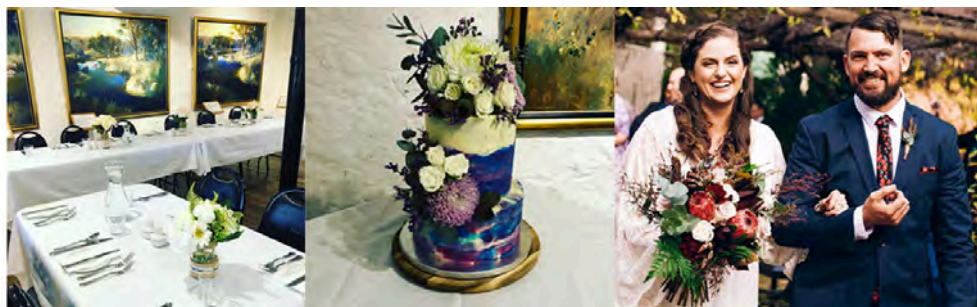


McCrossin's Mill Museum, Gallery and Function Centre.

WEDDING PACKAGE Brochure



Congratulations on your forthcoming wedding.....

Thank you for considering McCrossin's Mill Museum and Function Centre as the venue for your Wedding Celebration.

Weddings are exciting occasions with a great deal of anticipation and celebration leading up to the big day. There are many decisions to be made and much to organise, and we would like to assist you in making your wedding day a most enjoyable and memorable day. Every wedding is unique and we take pleasure in working with you to ensure your special day runs smoothly.

The following pages contain information on our venue and the facilities that we offer. There are a variety of venue hire options available and we welcome your contact by telephone or by email should you require any further information. We also encourage you to make an appointment with our Functions Co-ordinator Anne Mayo to view our lovely and truly unique venue.



THE VENUE AND GROUNDS

Located in the heart of Uralla, McCrossin's Mill was built as a steam driven Flour Mill by Alexander Mitchell for John McCrossin in 1872. This historic building has been lovingly restored and converted into a Museum and Function Centre by the Uralla Historical Society. The Uralla Historical Society volunteers maintain and operate McCrossin's Mill Museum and Function Centre.

The McCrossin's Mill function room can accommodate up to 80 guests comfortably for a seated formal reception. You can enjoy your arrival drinks and hors d'oeuvres in our beautiful garden or, our charming front verandah in the event of inclement weather, and then sit down to enjoy your chosen meal. For numbers over 80 we recommend a Finger Food Reception which works very well, or a casual buffet, allowing guests to enjoy the full use of the front verandah and rear gardens.

Features of McCrossin's Mill include:

- Superbly restored Flour Mill, ideally suited for private functions
- Charming and intimate atmosphere
- Delightful and tranquil gardens, perfect for pre-dinner drinks and hors d'oeuvres.
- Marvellous location and backdrop for photographs
- Cosy wood heater, ideal for cooler weather
- Fully equipped kitchen and bar
- A friendly, experienced team to ensure your function is a memorable occasion
- There are many local accommodation options available for guests



Private Spring Garden Setting



Private Summer Garden Setting



VENUE HIRE FEES

There are a number of venue hire options available that range from venue hire only to full catering by the McCrossin's Mill team. The venue hire fees below are a guide only but please be assured that very small and very large weddings are also welcome at McCrossin's Mill and we are happy to negotiate an appropriate venue hire fee at the time of inquiry.

Ceremony Only

Should you wish to hold your wedding ceremony in our lovely garden setting or, in the case of inclement weather, indoors in our Function Room, venue hire is \$200 for up to two hours.

Reception Only- up to 100 people

Venue hire for reception only is \$900. This includes the exclusive use of the ground floor function room and gardens for up to six hours, and one bar person. For more than 100 people, please see below.

Ceremony and Reception- up to 100 people

Should you wish to hold your ceremony and reception at McCrossin's Mill, the rear garden with vine covered pergola provides an intimate and romantic setting. We can provide some chairs for guest seating. In this instance, venue hire remains at \$900 (as per Reception Only hire rate) and we include an additional hour of time in which to hold your ceremony at no additional cost. You will have exclusive use of the ground floor function room and gardens for up to seven hours, and one bar person.

Reception Only – more than 100 people.

Venue hire for reception only for more than 100 people is \$1,100. This includes the exclusive use of the ground floor function room and gardens for up to six hours, and one bar attendant. A second bar attendant will be required to efficiently serve a high number of guests and would be charged in addition to venue hire at a rate of \$30/hour.

Ceremony and Reception –more than 100 people.

Should you wish to hold your ceremony and reception at McCrossin’s Mill, the rear garden with vine covered pergola provides an ideal setting. We can provide some chairs for guest seating.

In this instance, venue hire remains at \$1,100 (as per Reception Only hire rate) and we include an additional hour of time in which to hold your ceremony at no additional cost. You will have exclusive use of the ground floor function room and gardens for up to seven hours, and one bar attendant. A second bar attendant will be required to efficiently serve a high number of guests and would be charged in addition to venue hire at a rate of \$30/hour.

Additional Venue Hire

Additional time for your function may be organized ahead of the day at the rate of \$100/hour, finishing no later than midnight. Venue hire includes one bar attendant but please note that functions with a high number of guests will require additional bar staff at an additional cost of \$30/hour.

Beverages

McCrossin’s Mill is not licensed to sell alcohol but you are welcome to supply your own drinks and alcoholic beverages, and have them served by our bar attendant(s) from ‘Bar Feitz’, our fully equipped bar which is easily accessed from the rear garden and the function room. Beverages may be delivered in the afternoon the day before your wedding and placed in the bar refrigerator. Please talk to us to arrange a suitable time.



McCrossin’s Mill will provide tables and chairs and there is a variety of ways in which the room can be set up for your reception. A copy of the floor plan is available on request and we would be happy to assist you with your table arrangements. McCrossin’s Mill can supply dark green tablecloths at no cost to you, but should you prefer another colour scheme, you will need to provide your own table linen and other table decorations. You will also need to supply your own serviettes/table napkins. We also have white tablecloths for hire @ \$10 each.

Decorations and Flowers

Decorations and flowers may be installed in the afternoon on the day before your wedding. Please talk to us to arrange a suitable set up time. Decorations must not be attached as fixtures to the walls or ceiling of the function room as our building is heritage listed.

External Catering

If you wish to do your own catering or use an external caterer, McCrossin’s Mill offers the full use of our kitchen facilities for a flat hire fee of \$300. This fee is in addition to venue hire fees but is not applicable if you opt to have the McCrossin’s Mill team cater for you.





McCROSSINS'S MILL MENU & CATERING

The McCrossin's Mill Function Centre offers a variety of different menu options but are open to your suggestions. We also provide an in-house catering service. These menus serve only as a guide and we are happy to discuss alternative menu choices with you. The McCrossin's Mill catering team has designed its menus around the freshest local produce available although selection is subject to availability and prices subject to change. **We cater for all dietary requirements.**

Seated Dinner Menus



Pre-Dinner Canapés : a selection of 5 hot & cold canapés @ \$15pp

- **Crudites, crackers, dips & nuts**
- **Herb balls**
- **Zucchini & corn Fritters**
- **Palmiers – sundried tomato & basil**
- **Meat balls with sweet chilli sauce**
- **Pastry cases with mornay fillings**
- **Prune & bacon skewers**
- **Smoked salmon pinwheels**

Entree

- **Soup of the Day** – the freshest seasonal vegetables usually dictate our choice of soup; However please suggest your favourite **\$7pp**.
- **Pork Dumplings - with soy dipping sauce \$10 pp**
- **Chicken Sticks - with Harissa mayonnaise. 10 pp**
- **Spinach Pancake - with ricotta filling. 10pp**
- **Leek & Mushroom Frittata served with mesculun salad and garnished with a tasty tomato chutney \$10 pp**
- **Leek & Mushroom Frittata served with mesculun salad and garnished with a tasty tomato chutney \$10 pp.**
- **Pate with toasted baguette and leaf salad \$9 pp.**
- **Smoked Salmon Tart with chive butter sauce \$12 pp.**

Mains

All meals served with Seasonal Vegetables, bread roll and butter

- **Roasted Fillet of Beef or Roasted Leg of Lamb with garlic & rosemary** - Served with roasted vegetables **\$30 pp**
- **Gourmet Beef Casserole** - A slow cooked beef & red wine casserole with a mustard crust served with a baked potato and seasonal vegetables **\$26 pp**
- **Lamb Korma Curry** - served with saffron rice and pappadam **\$25 pp**
- **Champagne Chicken** – chicken breast in a champagne and mushroom sauce served with baby potatoes **\$26 pp**
- **Lemon Chicken with Basil Sauce** - A chicken breast stuffed with a lemon and bacon crumb topped with a creamy basil sauce and served with a chat potato and seasonal vegetables **\$26 pp**
- **Fragrant Thai Chicken** - curry served with jasmine rice **\$25 pp**
- **Vegetarian** - Falafel in a spinach, zucchini and tomato sauce with sour cream, Dukkah and toasted almonds served with coriander couscous **\$25 pp**
- **Vegetarian Lasagne (Gluten Free)** **\$23 pp**
- **Honey Glazed Loin of Pork** - Stuffed loin of pork with a honey, soy and ginger glaze served with a baked potato and seasonal vegetables **\$28 pp**



Desserts

All desserts served with fresh cream and/or ice cream @ \$8 pp

- **Pavlova with Berries & Cream**
- **Lemon Chiffon** - a light creamy citrus dessert served with lemon sauce
- **Chocolate Cake** - rich fudge chocolate cake with layers of chocolate cream
- **Sticky Date Pudding** - served with a creamy caramel sauce
- **Baked Cheesecake**
- **Fresh Fruit Salad**
- **Apple Pie**
- **Raspberry Freezer cake** - A layered sponge cake with marzipan butter cream and a raspberry syrup
- **Chocolate Mint Flan** - A chocolate tart with chocolate mint filling and topped with cream and shaved chocolate

Complimentary Coffee and Tea Station

FINGER FOOD RECEPTION - @ \$25pp



Cocktail Selection - Choice of eight (8)

Please note – these are suggestions only – we are happy to discuss requests and provide you with an individual quote.

- Spinach & cheese parcels
- Zucchini loaf
- Chicken wingettes or cocktail kebabs
- Ribbon or triangle sandwiches
- Bacon, leek & cheese mini muffins
- Vegetarian herb balls
- Capsicum rolls
- Bruschetta
- Pastry cases with mornay fillings
- Sausage rolls
- Meat balls with sweet chilli sauce
- Savoury chicken balls with sweet chilli sauce

Grazing Plate - \$5 pp

More Substantial Dishes @ \$12 pp

- Curry & rice (chicken, lamb or beef)
- Beef Strips in Tomato Cream sauce & parsley rice
- Party Chicken & rice

Additional

- Fruit platter @ \$4 pp
- Slice & cake platter @ \$4 pp
- Chocolate platter @ \$6 pp
- Cheese Platter @ \$6 pp

Complimentary Coffee and Tea Station

BUFFET LUNCH – @ \$25 pp



A Selection of Cold Meat Served with a Choice of Three (3) Salad

- **Green leaf salad**
- **Crunchy Asian salad**
- **Potato salad**
- **Mediterranean vegetable salad**
- **Pasta salad**

OR

Selection of Hot Dishes:

served with salads or seasonable vegetables

- **Spinach pie**
- **Quiche**
- **Honey, soy and sesame chicken wings**
- **Roasted vegetable or beef lasagne**

Complimentary Coffee and Tea Station

Please enquire about cakes and slices, or desserts, available at extra cost.

HIGH TEA – @ \$24 per person

A selection of Eight (8) of the following

- Ribbon/pinwheel sandwiches
- Bruschetta
- Finger food quiche
- Smoked Salmon blini
- Mini muffins Dark fruit cake
- Mini rock cakes
- Mini cup cakes
- Lemon tartlets
- Fancy shape shortbread
- White chocolate, pistachio and orange biscuits
- Chocolate brownies
- Melting moments
- Indian coffee creams
- Jam drops
- Lemon coconut slice
- Raspberry cream meringues

Plunger Coffee and Leaf Tea



ENQUIRIES

Function Centre Coordinator

phone: 02 6778 4555 or 0448 734 367

email: annemayo@bigpond.com

BOOKING CONDITIONS and Policy.

DEPOSIT

To secure your booking we require a deposit of \$500. A booking cannot be guaranteed until this deposit is received. Payment can be in cash, cheque or by direct deposit. A deposit receipt will be issued and this amount deducted from your final account. Account Name: Uralla Historical Society Inc. Deposit Details: BSB: 932 000 (Community Mutual) Acc No: 652355.

FINAL NUMBERS

Final guest numbers for catering are required at least fourteen (14) days prior to the wedding day. McCrossin's Mill will issue an invoice for catering at this point and refunds for reductions in numbers cannot be made after this date. It is essential that you advise us immediately if your numbers increase.

ACCOUNT SETTLEMENT

We request that your account be finalised no later than the day after the function. Payment may be made by cash, cheque, direct deposit or EFTPOS.

LIABILITY

McCrossin's Mill takes all due care but accepts no responsibility for any loss or damage to merchandise or other property in the function area prior to, during, or after functions. The client (organiser) is financially liable for any damage sustained to the estate property, fixtures or fittings whether through their own actions or those of their guests.

CANCELLATION POLICY

In the unfortunate case of cancellation within one month of function date, a fee of \$250 will be charged and deducted from the deposit monies.

PRICE ALTERATIONS

Whilst every effort is made to maintain prices and package inclusions, they may be subject to alteration prior to your function. In this event, you will be notified for approval well prior to your function date.

GST NOT APPLICABLE

As McCrossin's Mill Museum and Function Centre is owned and operated by the Uralla Historical Society, a non-profit organisation, GST does not apply.